



2026 EXCLUSIVE WEDDING PACKAGE

Our Exclusive Wedding Packages includes:

3 Hours Continuous Premium Selection Beverage Service with a dedicated bartender

Butler passed Hors d'oeuvres

Full Linen Tables and Napkins

Personalize Menu Card

Selection of French Rolls and Butter

Exclusive Four Course Dinner Menu

(1 Selected 1st Appetizer, 2nd Appetizer, 1 Entree and 1 Dessert)

Freshly Brewed Coffee, Decaffeinated Coffee and Harney's and Son Tea Selection

(Kindly contact Murad at Info@Pelicanbaytc.com to reserve)

* Valid from January 2026 till December 2026 / Beach or Off Location catering will incur a \$1500 fee



All prices subject to 12% sales tax, 10% service charge and 10% gratuities

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2026

HORS D'OEVRÉS SELECTION

Please select your choice of 2
(6pcs per person)

Vegetarian

Tomato Bruschetta on Crostini
Edamame Spring Roll, Tajin, Hoisin
Warm Mushroom Ragout on Crostini

Meat

Curried Beef Spring Rolls, Sweet Chili Dip
Thai Beef Salad on Crispy Wonton
Tropical Chicken Salad on Crostini
Chicken Satay, Peanut Chilly Dip
Thai Beef Satay, Chimichuri Dip

Seafood

Shrimp Springroll, Island Cocktail Sauce
Steamed Seafood Dim Sum, Hoisin
Daily Catch Fish Fingers, Tartar Sauce
Peruvian Snapper Chevice, Roasted Corn
South Caicos Conch Fritters, Island Cocktail Sauce

DELUXE HORS D'OEVRÉS

Caicos Lobster Dim Sum, Plum Sauce (Seasonal)
Mini Angus Beef Burger Caramelized Onion
Petite Beef Wellington
Tuna Tartar on Crispy wonton
Thai Crab Cakes, Cilantro Aioli
Coconut Fried Shrimp, Sweet Chilly Dip
Additional \$5 per item, per guest

LIVE COOKING STATION

Sautéed Lump Crab Cakes

Pineapple Vin Blanc Sauce

Additional \$21.00 per guest

TCI Conch Salad

Fresh Local Conch

Diced Tomatoes, Onion, Bell Peppers
Lime Juice, Orange Juice, Scotch Bonnet

Additional \$15.00 per guest

Tuscan Pasta Station

Wild Mushroom Risotto

with Arugula Salad

Penne Arrabiata

with Shaved Parmesan

Additional \$18.00 per guest

BEVERAGE SERVICE

3 HOURS PREMIUM LIQUORS

Gilbey's Gin
Absolut Vodka
Canadian Club Whiskey
Bambarra Rum
Dewar's White 12-Year Scotch
Sauza Tequila
Corona, Heineken, Coors Light
Turks Head Lager & Turks Head Amber
Pelican Bay Bottled Water
Assorted Soft Drinks
Pelican Bay Selection of Red & White Wines

**Bar service extension will be \$22 per hour/person
Enhance your beverage selection ?**

DELUXE LIQUORS

Tanqueray Gin
Grey Goose Vodka
Canadian Club Whiskey
Bambarra Reserve Rum
Johnnie Walker Black Label Scotch
Patron Tequila
Turks Head Lager & Turks Head Amber
Bottled Sparkling & Still Water
Assorted Soft Drinks
Pelican Bay Selection of Red & White Wines
Additional \$20 per guest

Further enhancements

Service by bottle	
Veuve Clicquot Champagne	\$165.00
Moet Chandon Imperial	\$125.00
Dom Perignon Vintage	\$375.00
Bambarra Trouvedor 15Y	\$195.00
Patron Silver	\$295.00
Johnnie Walker Black	\$275.00
Chivas Regal	\$175.00
Jack Daniels Bourbon	\$225.00
Glenmorangie Original	\$375.00
Graham's Six Grape Port	\$155.00
Grand Marnier	\$225.00
Amaretto Disaronno	\$195.00
Baileys Irish Cream	\$225.00
Campari	\$195.00
Chambord	\$195.00
Cointreau	\$225.00

FIRST APPETIZER

Please select one first course appetizer

If you wish to have a choice of two there will be a \$5.00 supplement per person

Tomato and Mozzarella Stack

Buffalo Mozzarella, Arugula, Aged Balsamic

Ashland Farm Greens, Red and Yellow Cherry Tomatoes, Balsamic Dressing

Classic Caesar

Romaine Lettuce , Brown Butter Croutons, Shaved Parmesan

Vichyssoise Soup

Chilled Cream of Idaho Potato and Leek, topped with Tobacco Leek

SECOND APPETIZER

Please select one second course appetizer

If you wish to have a choice of two there will be a \$5.00 supplement per person

Roasted Tomato Goat Cheese Tart with Frisée

Aged Balsamic Reduction and Extra Virgin Olive Oil

Lobster Bisque (Seasonal)

South Caicos Creamy Lobster, served with a Lobster Wonton

Curried Beef Spring Roll

Cumin Ground Sirloin Served with Cilantro Honey Chili

Beef Carpaccio and Arugula Salad

Parmesan Crostini Twist, Caper-Mayonnaise Drizzle

Island Conch Chowder

Tender South Caicos Conch, Potatoes, Carrot, Celery, Onion, Finished with Fresh Herbs

ENTRÉE SELECTION

Please select one entree course

If you would like to have your guests be able to choose between two there would be an additional charge of \$12.00 per person on the highest of the two chosen entrees

Blackened Red Snapper

Yukon Gold Mashed Potatoes, Vegetable Bundle
\$199 per guest

Lime Cilantro Marinated South Caicos Lobster (Seasonal)

Zesty Cous-Cous and Grilled Vegetables
\$215 per guest

Seared Salmon Fillet

Sticky Coconut Rice, Sweet Soy Mirin, Seasonal Vegetables
\$195 per guest

Lemon Grass U-8 Jumbo Shrimps & Scallops

Basmati Rice Pilaf, Thai Green Curry Vegetables
\$235 per guest

Pan-fried Caicos Grouper

Roasted Corn Potato Mash, Grilled Squash and Brown Butter Cream
\$199 per guest

Colorado Rack of Lamb

Creamy Potato Mash, Vegetable Bundle and Sherry Mushroom Sauce
\$235 per guest

Black Angus Beef Tenderloin

Double Baked Crushed Potatoes, Creamed Spinach, Merlot Jus
\$220 per guest

Jerk Corn Fed Chicken Breast

Pigeon Peas and Rice, Ratatouille and Sweet Plantain
\$199 per guest

Veal Scallopini

Herbed Roasted Potato, Seasonal Vegetables, Lemon Caper Tomato Blanc
\$225 per guest

Tri-Mushroom Risotto

Parmesan Shavings, Truffle Oil and Zucchini Tempura
\$190 per guest

Herb Petite Filet Mignon and Miso Glazed Salmon

Yukon Potato Mash, Seasonal Vegetable, Merlot Jus
\$235 per guest

Chicken Asparagus Roulade & Seared Grouper

Basmati Pilaf, Vegetable Bundle and Roasted Pimento Cream
\$205 per guest

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DESSERT SELECTION

Dark Chocolate Tart

Served with Mascarpone Cream

Homemade Pineapple Strudel

Served with Coconut Cream Anglaise

New York Cheesecake

Warm Banana Loaf

Served with Vanilla Ice Cream

illy's Espresso Crème Brûlée

Homemade Tiramisu

Welcome Reception Ideas ?

Farewell Breakfast & Brunch ?

Please contact murad for suggestions

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Looking forward to welcome you to Pelican Bay Restaurant and Bar



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